

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/01/14 **Time:** 09:00 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** °C **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-082

Sample Receipt:

Date: 12/02/14 **Time:** 07:25
Temperature: **Raw:** °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES120814-0007

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1811	12/20	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1812	12/16	1/2 Gallon	Laura Lynn 1% (Nutrish)	Not Found		<1 EHSCC/mL				
1813	12/23	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1814	12/17	1/2 Gallon	Laura Lynn HVD	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1815	12/21	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
1816	12/20	1/2 Gallon	Sealtest Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1817	12/17	1/2 Gallon	Sealtest 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1818	12/20	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
1819	12/17	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

PAC: 0 **Equip:** 1
Air Density: 0 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson
Plating Date: 12/02/14 **Time:** 08:30
Temperature when Analyzed: 0.0 °C

Comment:

Approved By: Susan Beasley

